

Retail Food Inspection Report


Floyd County Health Department
Telephone (812) 948-4726

Establishment Name WAFFLE HOUSE#2122	Telephone Number Est 812 944 8499 Own 770-729-5742	Date of Inspection 08/03/2020	ID#
Address 3018 ST. JOSEPH RD, NEW ALBANY IN 47150	Purpose <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow Up	Released 08/03/2020
Owner MIDWEST WAFFLES		Menu Type 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5 <input type="checkbox"/>	
Owner's Address P.O. BOX 6450 NORCROSS, GA 30071-			
Person in Charge APRIL SUMMERS			
Responsible Person's Email PORCHIATOBIA@WAFFLEHOUSE.COM			
Certified Food Handler PORCHIA TOBIAS-HOHL			

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

Section #	C	NC	R	Narrative	To Be Corrected
118	X			Observed store unable to prove certified food protection manager. This has been a reoccurring issue with Waffle House locations. Although managers rotate between stores, there must be proof of certified food protection manager that provides onsite food safety training and accountability at the store.	TODAY
295	X			Observed all frying pans in drawer under grill to be stored dirty with grease and food debris. Retrain staff and ensure that proper 3-comp wash, rinse, sanitizing is occurring after each use.	CORRECTED
345	X			Observed lid to soiled crock-pot stored inprep line handsink.	CORRECTED
177		X		Observed ice bin being left open during slow periods.	CORRECTED
297		X		Observed hash brown cooler to have spill in bottom of unit.	CORRECTED
422		X		Observed employee crock-pot of soup left in wash basin of 3-comp sink. Employees may bring food in, but should ensure that their dishes are removed or cleaned appropriately.	CORRECTED
426		X		Observed cordless drills and utensils stored on prep table in BOH next to 3-comp sink. Table needs for definition- prep surface, equipment repair area, employee area, etc.	CORRECTED
433		X		Observed mop not properly hung between uses.	CORRECTED

Summary of Violations C 3 NC 5 R 0

Received by (name and title printed):		Inspected by (name and title printed): A.J. Ingram CHIEF FOOD SPECIALIST	
Received by (signature):		Inspected by (signature): 	
cc:	cc:	cc:	